

## The Menu

### **Option A- R320.00 Per Head: Lamb Spitbraai – Full Menu**

Starters: Snack Platters – Meat and Savoury – 8 Portions per person. (Served with Cocktail drinks on the front lawn after the Ceremony)

Mains: Spitbraai – 450grams lamb & 160grams chicken per person served with roast potatoes, Roast Mediterranean Veggies, 2 Salads (Choice of French, Greek, Coleslaw or 3 Beans), savoury rice, gravy, mint sauce, garlic bread & fresh rolls.

Dessert: Malva Pudding with Vanilla Custard, Fresh fruit salad, vanilla ice cream & hot chocolate sauce.

### **Option B- R295.00 Per Head:**

Starters: Selection of cold Meats, Cheese, Pates & Dips, Seasonal Fresh Fruit, Preserved Green Figs, Onion Marmalade, Assorted cocktail bread rolls & Breads.

Mains: Lemon & Herb roasted Chicken pieces, Roast Fillet of Beef (medium rare – thinly sliced) on garlicky Skordalia with sauce Vierge – fresh Tomato, Olive oil & Basil dressing, Roasted Butternut and Slow roasted Tomatoes with a Raspberry Vinegar and Dijon Mustard dressing with mixed Lettuce.

Couscous with spicy roasted Chickpeas; grilled Brinjals; Dates & roasted Red Peppers, Green Mamba Herb drizzle; pickled red Onion & Parsley garnish Potatoes, Red Onion & boiled Egg salad with Garlic & Parsley Mayonnaise dressing & Crispy Bacon bits

Vegetarian: Caramelized Onion, Thyme & Cheddar Quiche garnished with Balsamic roasted Rosa Tomatoes

Dessert: Homemade Vanilla Ice cream, Meringues, Fresh Fruit salad.

### **Option C – R320.00 Per head: Three Meats Full Spitbraai Menu:**

- Juice: (Cocktails) 5 litres orange juice & 5 litres tropical juice in glass tap dispensers. (you may add your own mixers)

- Starters – Canapes on the lawn near the Gin Bar as follows:

Sweet and sticky chicken drumettes, chili bites, spring rolls, samosas, BBQ meat balls, seasonal fruits, rolled cold meats with gherkins, cheesy cocktail sausages, Mini sausage rolls with a center dip. Ciabatta breads, cheeses and onion marmalade.

- Mains: Spit roasted deboned garden minted legs of lamb, Marinated rumps of beef, thinly sliced at medium rare & deboned honey glazed legs of pork (pork can be replaced by bbq

or peri peri roasted chicken pieces.) Roasted potato bake consisting of baby potatoes, mushroom, bacon bits and covered with three different cheeses. Roasted veggies: including roasted butternut, brinjals, caramelized red onions, baby marrows and sun dried tomatoes, Savory rice, Gravy, mustard, mint sauce, horse radish and chili sauce as condiments, Cocktail bread rolls & Butter.

(Vegetarian lasagna is an option for vegans and vegetarians)

Dessert: Warm malva pudding and custard, Ice cream and chocolate sauce, Fresh fruit salad.

Minimum Number for Option A is 30 Guests, Minimum Number for option B is 20 Guests, Minimum Number for Option C is 20 Guests. Starters and Sweets for all 3 options may be varied dependent upon specific requirements. All food is prepared off the premises and then brought to the Venue by outside caterers.

All the Caterers that we work with us are highly credible, well known, fully registered service providers that we work with on an ongoing basis.

Prior to deposits being paid to service providers, prices are subject to change without notice as we are using outside Catering Companies and we are not in control of their pricing structure. We will put you into direct contact with the various caterers, you assess whether you would like to hire them, if you do decide to use them, then please note that we will accept no liability. You are also welcome to use your own Registered Caterers